

**Amendments to the Claims:**

*This listing of claims will replace all prior versions, and listings, of claims in the application.*

**Listing of Claims:**

1. (previously submitted) A process for the preparation of protein hydrolysates from soy flour using a fungal protease, said process comprising the steps of:

(i) preparing an aqueous slurry of defatted soy flour having 6-12% w/v of solid content;

(ii) subjecting said slurry to a first hydrolyzation using the fungal protease at pH 7-8 and temperature 43+ 5°C for 1 to 3 hours to get 20-40% degree of hydrolysis (DH);

(iii) subjecting the slurry obtained in step (ii) to a second hydrolyzation using papain at temperature 53+ 5°C for 0.5 to 1.5 hours under stirring until 30-45% DH is obtained;

(iv) inactivating residual enzymes in a known manner; and

(v) separating solids and drying clarified supernatant thus obtained to get protein hydrolysates,

wherein the resulting protein hydrolysates exhibit about 10.5-11.0% nitrogen content, about 20-23 trypsin inhibitor units/mg protein, a nitrogen solubility index of about 95-98%, about 35-45% of hydrolysis, and a threshold

perception of bitterness greater than 2g%, said resulting protein hydrolysates have solubility characteristics that are independent of pH, thus rendering the hydrolysates suitable additives in either acid pH or alkaline pH.

2. (original) A process as claimed in claim 1, wherein the solid content in the slurry ranges from 8 – 12% w/v.

3. (original) A process as claimed in claim 1, wherein the fungal protease is obtained from *Aspergillus* sp.

4. (original) A process as claimed in claim 1, wherein *Aspergillus* is selected from the group comprising of *A. flavus*, *A. japonicus*, *A. niger* and *A. awamori*.

5. (original) A process as claimed in claim 1, wherein the protein hydrolysate is obtained by double enzyme hydrolysis.

6. (original) A process as claimed in claim 1, wherein the protein hydrolysate is obtained by hydrolyzing the slurry with proteolytic enzyme.

7. (original) A process as claimed in claim 1, wherein the fungal protease ranges from 0.4 to 0.5% w/w of the soy flour.

8. (original) A process as claimed in claim 1, wherein the protease hydrolysis is carried out at a pH of 7.2 to 7.6.

9. (original) A process as claimed in claim 1, wherein the amount of papain ranges from 0.4 to 0.5% w/w of the soy flour.

10. (original) A process as claimed in claim 1, wherein the hydrolysate produced has decreased bitterness.

11. (cancelled)

12. (original) A process as claimed in claim 1, wherein the protein hydrolysate produced has low mineral content.

13. (cancelled)

14. (original) A process as claimed in claim 1, wherein protein hydrolysate obtained has creamy color and a yield of 60-67.0% (on protein basis).

15. (previously submitted) A process as claimed in claim 1, wherein protein hydrolysate has 9.4% moisture.

16. (previously submitted) A process as claimed in claim 1, wherein the protein hydrolysate obtained has 0.6 to 1.0% of salt content and 2 to 2.2% bitterness recognition threshold.

17. (original) A process as claimed in claim 1, wherein lipoxygenase and urease activities of the protein hydrolysate were not detectable.

18. (original) A process as claimed in claim 1, wherein the amino acid composition of the protein hydrolysate was similar to the amino acid makeup of starting material.

Claims 19 through 20. (cancelled)